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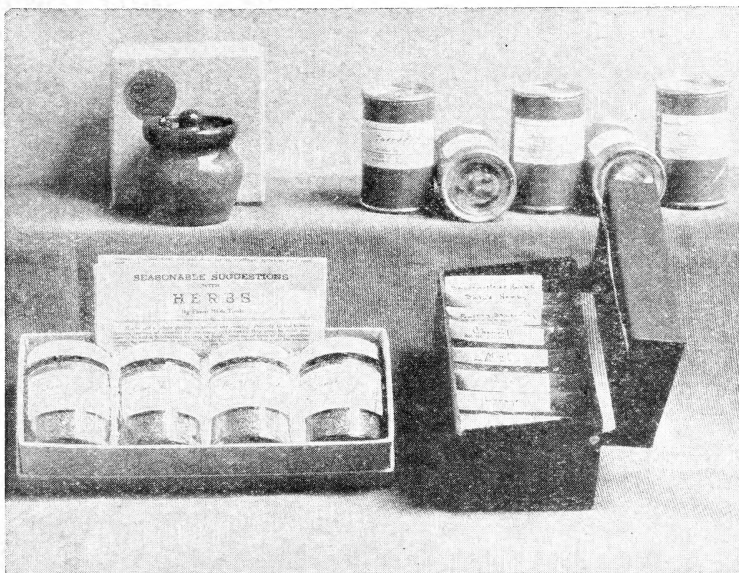
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Herb Magic

BEING A CATALOGUE OF ...

HERB PLANTS AND SEEDS
PREPARED CULINARY AND
FRAGRANT HERBS
GIFTS AND FAVORS

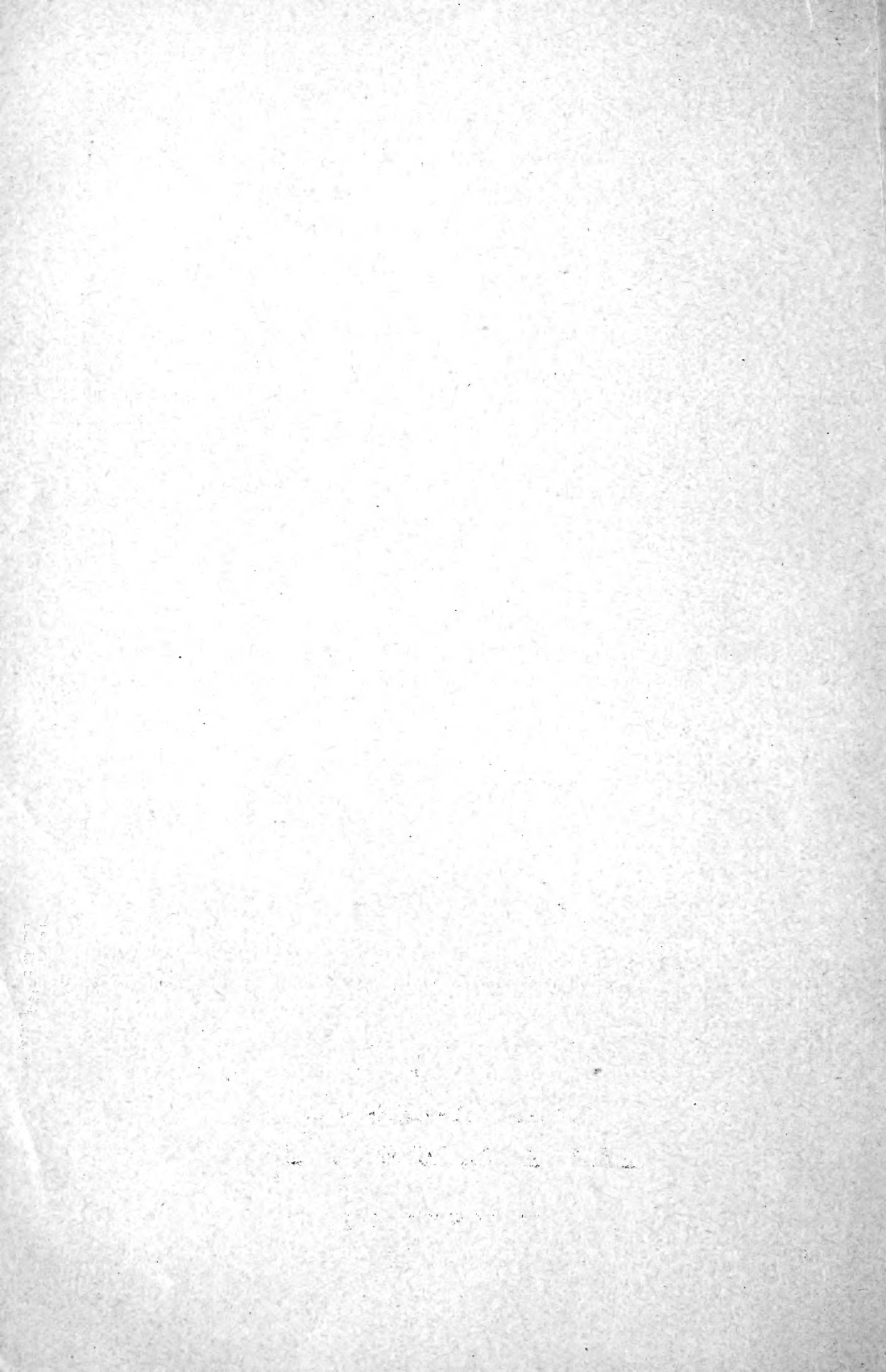


CULINARY HERBS

THE TOOLES

OF GARRY-NEE-DULE
BARABOO, WISCONSIN

SEASON OF 1942



THE FARM KITCHEN CLOSED DURING 1942

Because of the many problems presented by the location of a large Powder Plant near Baraboo, and also the question of what effect tire rationing, shortage of help, and higher food prices may have on the business, the proprietors of the Farm Kitchen have decided not to open up during the season of 1942. Mrs. Baldwin and Miss Ochsner, proprietors, wish to thank their many friends for past patronage which has been much appreciated. They expect to be open for business again in 1943.



DO ANTIQUES INTEREST YOU?

If you like antiques you should visit Trimpeys in Baraboo.

Wisconsin, having a mixed population from most of the countries of Europe as well as early settlers from New England, New York and other Eastern sections of the U. S. have brought a wealth of interesting antiques with them and many of these eventually find their way to Trimpeys. There is old glassware, and old books, pottery and old pine furniture, quaintly painted Norwegian trunks and, well you had just better drop in and see for there are three floors packed with choice things, many of them with most interesting histories.

Open through the week and from 2 to 4 P. M. on Sunday or by appointment.



Although neither of the above are connected in any way with the Tooloes of Garry-Nee-Dule, the three concerns attract many of the same people, and many people from a distance make it a point to visit all three places while in Baraboo.



AN INVITATION

We hope that you will visit Garry-Nee-Dule while you are in or near Baraboo. There is Mrs. Toole's Herb Kitchen with its old hand hewn beams, and broad old pine paneling; With a comfortable old field stone fireplace. Here you will find displayed a full assortment of all the different kinds of herbs, herb vinegars, jellies and jams, herb teas, and the varied fragrant herbs in fragrance jars, sachets, sweet bags, closet bags and pillows.

Also at Garry-Nee-Dule you will find a large collection of herb plants, as well as rock garden plants, perennials, and wild flowers. Also a choice collection of evergreens, trees and shrubs.

THE TOOLUES OF GARRY-NEE-DULE, FLORA & BILL.

Growing Herbs

With restraints put on our travels by the necessities of war we will have more time for gardening this year. Or at least we will, many of us, turn to gardening as a relief to our spirits and an outlet for our griefs.

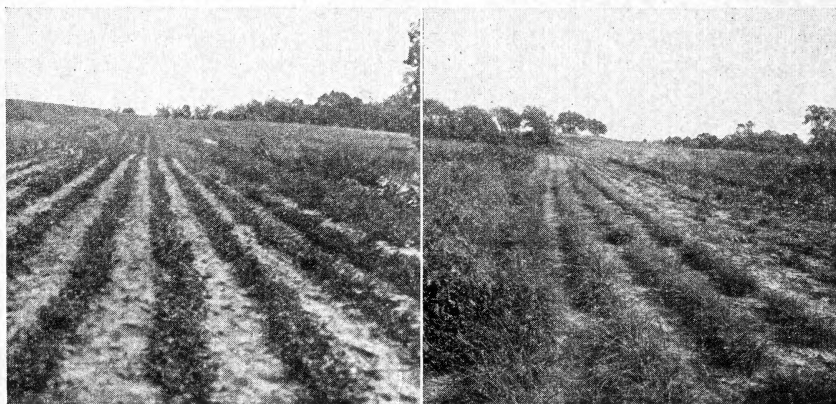
The herb garden is not exactly a war necessity, but it does add to the enjoyment and savoriness of our meals which will add to our good health and spirits.

Other herbs add, by their fragrance or legends or medicinal value to our enjoyment of the garden.

Growing in friendliness with the human race, herbs became an essential to every home, whether cottage or castle up to recent times. In the rapid expansion of this country, some of their virtues were overlooked for a time. Their revival is not a fad but a natural outgrowth of our need for the natural things of life.

Herbs present no special cultural problems. Excessive fertility is not necessary for most kinds, and a well drained good garden soil is ideal. The mint family seems to do well in a soil that is constantly moist. Chervil requires moderate shade to do well.

Sow seeds of the annual herbs outdoors at early corn planting time, in your locality, or when the maples start to leaf out.



Fields of Growing Herbs at Garry-nee-Dule

HERB PLANTS

Anise (*Pimpinella anisum*)—Annual. Seeds used in medicine, also to flavor cakes and candy. The leaves are used as flavor for salads and other foods. **Plants, Each 10c; per Dozen \$1.00; Seeds, per Packet 10c.**

Balm (*Melissa officinalis*)—Perennial. Leaves deliciously scented with lemon. Used as a tea, to flavor other drinks, as medicine and for fragrance. **Plants, Each 25c; 3 for 65c; per Dozen \$2.50; Seeds, per Packet 10c.**

Bush Basil (*Ocimum minimum*)—Annual. Spicy, fragrant leaves much used in food flavoring. This is a compact type and is useful for bordering herb beds. **Plants, Each 10c; per Dozen \$1.00 Seeds, per Packet 10c**

Sweet Basil (*Ocimum basilicum*)—Annual. The spicy fragrance blends well as a flavoring for tomatoes, fish sauces and for many other dishes. **Each 10c; per Dozen, \$1.00; Seeds, 10c per Packet.**

Purple Basil. Annual. This is a purple leaved variety of the Sweet Basil. Flavor same as above but the purple leaves give an interesting variety in the garden. **Plants only, Each 10c; 12 for \$1.00.**

Lemon Scented Basil. Annual. This basil came originally from Siam through the U. S. Department of Agriculture. It has a strong pleasant scent of lemon and may be used for tea, in fragrance jars or wherever a lemon flavor is desired. **Plants, Each 15c; per Dozen, \$1.50; Seeds, 15c per Packet.**

Holy or Tulsi Basil (*Ocimum sanctum*)—Annual. Sacred to the Vishu-Brahmans. Has a rather strong scent and is sometimes used to flavor cooking. **Plants, Each 15c; per Dozen, \$1.50; Seeds, 15c per Packet.**

Borage (*Borago officinalis*)—Annual. Star-shaped blue flowers. The leaves and flowers add a flavor of cucumbers to salads and cold drinks. **Each 10c; per Dozen \$1.00; Seeds, per Packet 10c.**

Burnet (*Sanguisorbia minor*)—Perennial. The young leaves are used in salads to add the flavor of cucumbers. Loses flavor when dried but makes a good vinegar. **Each 25c; 3 for 65c; per Dozen \$2.50; Seeds, per Packet 10c.**

Chamomile, Roman (*Anthemis nobilis*)—Perennial. Home remedy and beauty treatment. The dried flowers are steeped as a tea. The low growing fern-like foliage is sometimes used to carpet paths or as a lawn. **Each 25c; 3 for 65c; per Dozen \$2.50.**

Chamomile, German (*Matricaria chamomilla*)—Annual and with smaller flowers. Widely used as a beverage tea, and as a wash for blonde hair, also as a medicine. **Plants, Each 10c; per Dozen \$1.00; Seeds, per Packet 10c.**

Chervil (*Anthriscus cerefolium*)—Annual. Easily grown but needs light shade. The fine light green leaves are much used as garnish and flavoring in the way parsley is used. **Plants, Each 10c; per Dozen \$1.00; Seeds, per Packet 10c**

Chicory, Witloof or French Endive—Perennial, with ornamental blue flowers. The blanched leaves are used as a salad, dried roots are used for a coffee substitute. **Each 25c; 12 for \$2.50; Seeds, per Packet 10c.**

Chives (*Allium schoenoprasum*)—Perennial. The tender tops are used wherever a mild onion-like flavor is desired. The deep lilac heads of flowers are also very ornamental. **Clumps, Each 20c; 3 for 50c; 12 for \$2.00.**

Coriander (*Coriandrum sativum*)—Annual. Attractive highly scented flowers. The seeds are used as a flavoring in breads, candies, liquers, etc. **Each 10c; per Dozen \$1.00; Seeds, per Packet 10c.**

Costmary (*Chrysanthemum balsamita*)—Perennial. Grown for the fragrance of its leaves. An old garden favorite. **Each 25c; 3 for 65c; 12 for \$2.50.**

Camphor Plant (*Chrysanthemum vulgaris*)—Perennial. Leaves and flowers like costmary, but with strong camphor fragrance. Grows up to two feet. **Each 35c; 3 for 95c.**

Comfrey (*Symphytum officinale*)—Perennial. An old time medicinal herb flowering early in the season. Coarse leaves, growing from 18 to 36 inches. **Each 25c; 3 for 65c.**

Cress—A quick growing annual plant which adds that much craved peppery taste to salads in spring. **Seeds, per Packet 10c.**

Dill (*Anethum graveolens*)—A well known annual. **Plants, Each 10c; per Dozen \$1.00; Seeds, per Packet 10c.**

Elecampane (*Inula helenium*)—A tall perennial, with yellow flowers. Roots used as a remedy for colds and lung ailments. **Each 25c; 3 for 65c; 12 for \$2.50.**

Florence Fennel—Annual. The thickened bases of the stems may be blanched and eaten as a vegetable while the leaves, flowers and seeds are used as a flavoring for salads and other dishes, especially fish. **Plants, Each 10c; per Dozen \$1.00; Seeds, per Packet 10c.**

Sweet Fennel—Annual. More branching, not used as a vegetable but same value for flavoring other dishes. **Plants, Each 10c; per Dozen \$1.00; Seeds, per Packet 10c.**

Bronze Fennel—Annual. This fennel is much the same as the above in flavor but has a beautiful bronze color to the foliage and is very attractive in the herb garden. **Plants, Each 15c; per Dozen \$1.50; No seeds this year.**

Garlic (*Allium sativum*)—Used with discretion it is indispensable in fine cooking. **Started Plants, Each 10c; per Dozen \$1.00.**

Germander (*Teucrium chamaedrys*)—Perennial. Once both a culinary herb and an herb of medicine and magic. Small dark green oak shaped leaves. Now more highly valued for use as a tiny clipped hedge around formal beds of herbs. **Each 25c; per Dozen \$2.50; per 100, \$12.00.**

GROW YOUR OWN TEA

With the increasing scarcity of China Tea, why not adopt the custom so prevalent over much of Europe, that of drinking some of the various herb teas. You will particularly enjoy the delicious flavor of Peppermint, or Peppermint and Lemon Verbena, or Lemon Balm, or Sage or German Chamomile or Spearmint. It is said that the Chinese enjoy Sage Tea so well that they will trade several pounds of China Tea for a pound of the Sage. A few plants of the different kinds will provide enough material for a good supply of tea for your family. Besides being a good drink, most of the kinds are mildly soothing to the spirits. Most of these will make good iced tea also.

Try a few plants and enjoy something different.

SCENTED GERANIUMS OR PELARGONIUMS



All the varieties of scented geraniums are tender and must be carried over winter as house plants in cold climates.

We have traced back the names as nearly as we can but have no doubt that further study will disclose mistakes. We will be pleased at any help that you can give us at any time.

Apple Scented (*P. odoratissimum*)—A delicious scent of ripe apples that will make your mouth water. Rounded leaves covered with silvery down. Flowers small and white. **Each 75c; 3 for \$2.00.**

Apricot Scented (*P. scabrum* Ninon)—Strong fruity smell that is quite like apricot. Pointed cut leaves, stiff and hard. **Each 50c; 3 for \$1.25.**

P. Australis—Round hairy leaves, spicy fragrance. **Each 35c; 3 for 95c.**

Balm Scented (*P. melissimum*)—Large coarsely lobed leaves. Combined spice and lemon fragrance. Flowers light pink, purple veined. **Each 35c; 3 for 95c.**

Camphor Scented (*P. graveolens*)—Strong scented variation of the rose geranium. **Each 35c; 3 for 95c.**

Clorinda—Large pink flower and rather pungent sweet scented leaves. **Each 75c; 3 for \$2.00.**

Coconut Scented (*P. parviflorum*)—Fragrance of fresh coconut. Trailing reddish stems, leaves dark green, dark red flowers, very small. **Each 35c; 3 for 95c.**

Cinnamon Scented—Cut leaves with scent of Cinnamon. **Each 75c; 3 for \$2.00.**

Fern Leaved (*P. filicifolium*)—Dainty, finely cut leaves. Slow grower and hard to propagate. **Each 75c.**

Gooseberry Leaved (*P. grossuloides*)—Leaves much like the lemon scented varieties, with a mild fruity scent. The leaves are curiously mottled with yellow. **Each 75c; 3 for \$2.00.**

P. Hirsutum—Deeply cut leaves, lightly hairy with a silvery sheen. Sweet fruity fragrance. Sprays of showy flattened flowers freely produced, white with purple blotch. **Each 50c; 3 for \$1.25.**

Lemon Scented (*P. limoneum*)—Refreshing lemon fragrance, crinkled rounded foliage, showy carmine flowers. **Each 35c; 3 for 95c.**

Lime Scented (*P. limoneum*)—Larger leaf than the lemon scented with a distinct, pleasant scent of lime. **Each 50c; 3 for \$1.25.**

Lemon Scented (*P. Crispum latifolium*)—Very stiff upright growth with moderate sized rounded leaves with cut edges. A refreshing lemon scent to the leaves. **Each 35c; 3 for 95c.**

Lemon Scented (*P. crispum* var. *Prince Rupert*)—Larger leaves than above, with a sweeter lemon scent. **Each 35c; 3 for 95c.**

Citrus Scented (*P. odoratum*) *Lady Mary*—Sweet orange scent, rather dwarf with soft rounded light green leaves. Rose and pink flowers of fair size. **Each 35c; 3 for 95c.**

Mint Scented (*P. tomentosum*)—Large soft velvety green leaves with a silvery sheen. Small but striking white flowers with lavender markings at base, peppermint scent. **Each 35c; 3 for 95c.**

Nutmeg Scented (*P. fragrans*)—Soft, velvety smooth, round leaves of medium size. Nutmeg scent. Small white flowers. **Each 35c; 3 for 95c.**

Pine Scented (*P. fragrans*)—This looks exactly like the nutmeg but has a pleasant, strong scent of pine. **Each 50c; 3 for \$1.25.**

Mrs. or Lady Taylor (*P. filtrum*)—Peppery scent, dark green cut leaves, brilliant deep scarlet flowers of medium size. **Each 35c; 3 for 95c.**

Pheasants Foot (*P. alchemilloides*)—The finely cut, long, dark green leaves and pleasing growth of plant make it attractive. Large bright flower, pink with purple featherings. **Each 35c; 3 for 95c.**

Rose Geranium (*P. graveolens*)—Strong rose scent, rather coarsely cut leaf. **Each 35c; 3 for 95c.**

Rose Geranium No. 2 (*P. graveolens*)—Same as above but leaf more finely divided. **Each 35c; 3 for 95c.**

Rose Geranium (*P. capitatum*)—Scent is sweeter than above and foliage faintly silvery at times. Came to us as *P. fragrantissima*. **Each 35c; 3 for 95c.**

Skeleton Rose—Dr. Livingstone (*P. denticulatum majus*)—Strong rose scent, leaves finely divided. **Each 35c; 3 for 95c.**

Snowflake—Round leaves with flecks of white scattered here and there among the leaves, mild rose scent. **Each 50c; 3 for \$1.25.**

P. Trilobum—An indefinite pleasant odor, not strong. The name comes because of a three lobed division of the leaf. We have not flowered this variety yet. **Each 50c.**

Pretty Polly (Probably *P. Quercifolium*)—The young growth is soft and hairy but later turns smoother and shows a dark spot in the center of the leaf showing its relation to the Oak Leaved group. Has rather showy small flowers. **Each 35c.**

Walnut Scented (*P. quercifolium*)—This variety has a rather trailing growth with a rounded leaf and dark bronze center in the leaf. An attractive and interesting variety. **Each 35c; 3 for 95c.**

Skelton's Unique (*P. quercifolium*)—Rounded lobed leaves with dark center. Flowers of a deep lavender color. **Each 35c; 3 for 95c.**

True Oak Leaved (*P. quercifolium*)—Deeply cut oak shaped leaf with bronze center. Odor of the green husks of black walnut. Large showy flower, bright pink with purple blotch. **Each 35c; 3 for 95c.**

Fair Ellen (*P. quercifolium*)—Leaves not so deeply cut as above and odor less strong. Slightly smaller flower. **Each 35c; 3 for 95c.**

Giant Oak Leaved—Large leaves and strong growth with dark center to leaves. **Each 35c; 3 for 95c.**

Van Dasiaca—A divided leaf, rather hairy, with medium sized showy flowers. **Each 50c.**

Please note that prices include delivery charges paid anywhere in this country, on orders of \$1.00 or more.

Horehound (*Marrubium vulgare*)—Perennial. You will love the downy, crinkled grey foliage even if you do not care to make your own Horehound candy. **Each 25c; 3 for 65c; Seeds, per Packet 10c.**

Horseradish (*Armoracia rusticans*)—Easily grown in good garden soil. **Roots, Each 10c; per Dozen \$1.00.**

Hyssop (*Hyssopus officinalis*)—A hardy perennial with spikes of rich blue flowers in summer, it is an ornament in the herb garden or perennial border. 15-18 in. **Plants, Each 25c; 3 for 65c; 12 for \$2.50.**

Hyssop (Pink Flowered)—Unusual pink flowered form. **Each 25c; 3 for 65c.**

Hyssop (White Flowered)—A rare white Hyssop. **Each 25c; 3 for 65c.**

Lavender (*L. Vera*)—A favorite fragrant herb. Needs protection during winter in the north. **Plants, Each 35c; 3 for 95c; 12 for \$3.50; Seeds, per Packet 10c.**

Lavender (Dwarf Munstead)—A compact growing variety suited to the edge of the perennial border or the rock garden. **Each 35c; 3 for 95c.**

Lavendula delphinensis—Another rather compact variety that we have found more winter hardy than the seedling *L. Vera*. **Each 35c; 3 for 95c.**

Lavendula atropurpurea nana—Darker flowered than other varieties. **Each 35c; 3 for 95c.**

Pot Marjoram (*Origanum vulgare*)—This hardy perennial is used in medicine, perfumes and mature flower heads are used to flavor cookery. **Each 25c; 3 for 65c; 12 for \$2.50.**

LETTER OF APPRECIATION

To the Tooloes of Garry-Nee-Dule

Please allow me to express our hearty appreciation of your most artistic method of all your work, from the advertising clear through to the article itself. If your Herb Kitchen were not so far away we most certainly would avail ourselves of the hearty invitation to be welcomed in your Herb Kitchen. It is so friendly looking.

Mrs. W. T. P., Lincoln, Nebr.

MINTS

For your convenience we have grouped all the mints together.

Anise Mint (*Agastache anisidora*)—This version of Anise Mint is a native plant of the Mint family, found across the northern part of the country. Grows about 12 to 16 inches tall, with notched oval leaves, blue flowers. It has a most delicious anise like flavor. The Indians made a tea from it and early settlers used it in flavoring food. **Each 35c; 3 for 95c.**

Applemint (*Mentha gentilis*)—Low spreading perennial plant with a mild attractive fragrance, and green leaves mottled with yellow. **Plants, Each 25c; 3 for 65c.**

Bergamot (*Mentha citrata*)—A fragrant, old perennial herb. A scent of orange combined with mint. **Each 25c; 3 for 65c; 12 for \$2.50.**

Mint, Curly Mint, Spearmint (*Mentha spicata crispa*)—Perennial. We like this form of the popular Mint with its dark, curly green leaves for all kinds of mint flavoring. This is the kind most used in the south for flavoring drinks. **Each 25c; 3 for 65c; 12 for \$2.50.**

English Mint, Lambmint, Spearmint (*Mentha spicata*)—Perennial. This is the more common type of mint with light green leaves. Strong mint flavor and much used as a flavor for peas, lamb or mutton or wherever mint may be required. Perennial. **Plants, Each 25c; 3 for 65c; 12 for \$2.50.**

Round Leaved Mint, Wooly Mint (*Mentha rotundifolia*)—Perennial. A more delicate flavor than the above. The leaves are round and hairy and it grows rather tall. **Plants, Each 25; 3 for 65c; 12 for \$2.50.**

Catnip or Catmint (*Nepeta cataria*)—Perennial. Beloved of cats, also a medicinal plant and used also as a tea. Tall, grey foliage, will grow most anywhere when established. **Plants, Each 25c; 3 for 65c; per Dozen \$2.50; Seeds, per Packet 10c.**

Pineapple Mint (*Mentha rotundifolia variegata*)—Perennial. Woolly nearly round green leaves variegated with creamy white. Spreading growth about 9 to 10 inches tall. Young growth has a delicious pineapple odor. Older growth is more mint-like in fragrance. **Plants, Each 25c; 3 for 65c; per Dozen \$2.50.**

Pennyroyal (*Mentha pulegium*)—Tender perennial, with strong fresh scent, used as medicine and as an insect repellant. **Each 25c; 3 for 65c; 12 for \$2.50.**

Peppermint (*Mentha piperita*)—Tender perennial. We like this very much as a tea, either by itself or combined with Lemon Verbena. **Plants, Each 25c; 3 for 65c; per Dozen \$2.50.**

Japanese Peppermint—A peppermint with an extra strong flavor, much used for the distilling of peppermint oil. Although of Japanese origin, it is thoroughly Americanized and you need fear no subversive activities from it. **Each 25c; 3 for 65c; 12 for \$2.50.**

Mountain Mint (*Pychnanthemum flexuosum*)—A native plant closely related to the Mints, with a strong fragrance between that of Pennyroyal and Peppermint. Flat corymbs of white flowers in midsummer on erect plant 12 to 18 in. tall. Likes sun and well drained soil. **Plants, Each 25c; 3 for 65c.**

Mountain Mint (*Pychnanthemum muticum*)—Much like the above but the stems are not so stiffly erect and the leaves are oval rather than awl shaped. Flowers with touch of lavender. **Plants, Each 25c; 3 for 65c.**

Mustard, Tender Green—A quick growing annual salad plant, with a cress like pungency, either used alone or to add taste and flavor to other salads. **Seeds, per Packet 10c.**

Lavender Cotton (*Santolina incana*)—Neat gray foliage with a fragrant scent. The plants trim easily to an even height so that lavender cotton is much used for formal beds and for old-fashioned knot gardens. A perennial, somewhat tender, and requires protection in the north. **Each 25c; 3 for 65c; 12 for \$2.00; 100 for \$12.00.**

Green Lavender Cotton (*Santolina rosmarinifolia*)—A green species with finer foliage than the grey. **Plants, Each 25c; 3 for 65c; 12 for \$2.50.**

Lemon Verbena (*Aloysia citriodora*)—Tender perennial. The leaves have a clean cool reviving scent of lemon. Delicious as a flavor for salads and drinks and as a tea. The dried leaves are popular in sachets and sweet bags. Must be carried over as a house plant, where they go dormant for a time. **Plants, Each 35c; 3 for 95c; 12 for \$3.50.**

Lovage (*Levisticum officinalis*)—Delicious celery-like flavor with a nut-like after flavor that makes this one of our favorite herbs for use in salads, cottage cheese, and other dishes, either alone or combined with other herbs. The plant is a very hardy perennial, tall, rather coarse growing like a giant celery. The seeds are sometimes used in cooking and the stems blanched and used as a vegetable. Not at all common. **Plants, Each 25c; 3 for 65c; 12 for \$2.50; Seeds, per Packet 10c.**

Pot Marigold (*Calendula officinalis*)—Annual. Grown mostly as an ornamental, but the orange flower petals add color and quality to soups and stews. **Plants, Each 10c; 12 for \$1.00; Seeds, per Packet 10c.**

Sweet Marjoram (*Origanum majoranum*)—This old favorite culinary herb is much used for flavoring salads, soups, stews and other dishes. A tender perennial best treated as an annual. **Plants, Each 15c; per Dozen \$1.50; Seeds, per Packet 10c.**

Oregano—This is a variety of *Origanum*, exact species unknown, much used by Greeks and Italians, also by Mexicans who introduced it into California. Perennial but may not be hardy here. The imported Greek Oregano seems to consist only of the flower heads which have a strong flavor. The leaves also have a mild flavor of Sweet Marjoram. Easy to grow. **Each 35c; 3 for 95c; per Dozen \$3.50.**

Roman Wormwood (*Artemisia pontica*)—A hardy perennial, fine leaved aromatic plant with grey foliage. Can be used as a clipped border for perennial beds. **Plants, Each 20c; 3 for 50c; per Dozen \$2.00.**

Parsley, Fine Curled—Probably the most used flavoring herb. Can be used green and dries easily for winter use. **Plants, Each 10c; per Dozen \$1.00. Seeds, per Packet 10c.**

Rosemary (*Rosmarinus officinalis*)—The fragrant leaves are used in sachets and pot pourris, also to flavor roasts and stews. Perennial shrub in mild climates but tender in the north and must be taken inside over winter. **Plants, Each 35c; 3 for 95c; 12 for \$3.50.**

Rue, Herb of Grace (*Ruta graveolens*)—A strongly scented perennial herb with attractively formed foliage and curious yellow flowers. An old-time medical herb and once used as a flavoring for salads but too strong for most modern tastes. May be used as a low clipped border plant for formal beds. **Plants, Each 25c; 3 for 65c; per Dozen \$2.50; per 100 \$12.00; Seeds, per Packet 10c.**

False Saffron (*Carthamus tinctorius*)—The richly colored yellow flowers are used as a substitute for true Saffron. Annual. **Plants, Each 10c; per Dozen \$1.00; Seeds, per Packet 10c.**

Sage (*Salvia officinalis*)—Used to flavor poultry, pork and other food. Also an old home remedy. Perennial. **Plants, Each 25c; 3 for 65c; per Dozen \$2.50; Seeds, per Packet 10c.**

Holt's Mammoth Sage—This sage is simply a variety of the common sage (*Salvia Officinalis*) which has been propagated from cuttings to keep it true. The growth is strong, much heavier than the average of that grown from seeds but the leaves are not any larger. Plants, grown from cuttings, **Each 25c; 3 for 65c; per Dozen \$2.50.**

Pineapple Salvia (*Salvia nutans*)—A tender sage with a distinct scent of pineapple. Crimson flowers. **Each 25c.**

Shallot (*Allium ascalonicum*)—This member of the onion tribe is used in making an herb vinegar. The flavor is hard to describe but is something like a mild garlic. We do not know how hardy it is in Wisconsin as yet. **Plants, Each 20c; 3 for 50c; 12 for \$2.00.**

We have many other kinds of Thymes listed among the Perennials and Rock Garden Plants.

Culvers Physic (*Veronica Virginica*)—The roots of this native plant were used as a remedy, and the plant with its long spikes of white or lightly tinted flowers in midsummer is quite ornamental. **Plants, Each 25c; 3 for 65c; 12 for \$2.50.**

Wormwood (*Artemisia absinthum*)—A gray-leaved perennial, used as an old home remedy. **Plants, Each 25c; 3 for 65c; 12 for \$2.50; Seeds, per Packet 10c.**

Yarrow (*Achillea millefolium*)—The red form is quite ornamental and the leaves are used as a medicinal tea. **Each 25c; 3 for 65c; 12 for \$2.50.**

Mixture of Annual Herb Seeds—This is a mixture of seeds of all the annual herbs we offer. **Per Packet 10c.**

Mixture of Perennial Herb Seeds—All the Perennial varieties of herb seeds in mixture. **Per Packet, 10c.**

SEEDS OF SEVEN POPULAR ANNUAL HERBS

1 packet of seed of each of the following, Sweet Basil, Chervil, Dill, Fennel, Sweet Marjoram, Curled Parsley, and Summer Savory, 7 generous packets separately priced at 70c for only 50c, postpaid.

SPECIAL \$1.00 HERB COLLECTION OF SAVORY OR CULINARY HERBS

One plant each of six Savory Herbs for \$1.00, delivered—**Marjoram, Thyme, Sage, Savory, Chives, Lovage.**

SPECIAL COLLECTION OF HERBS FOR THE FRAGRANT GARDEN

One plant each of six Fragrant Herbs for \$1.35 delivered—**Rosemary, Lavender, Costmary, Lemon Verbena, Rose Geranium, Balm.**

A GARDEN OF OLD-FASHIONED MEDICINAL HERBS, OR "SIMPLES"

One plant each of six old Home Remedies, for \$1.00, delivered,—**Horehound, Hyssop, Rue, Pennyroyal, Tansy, Peppermint.**

THREE "NEW" HERBS

It is difficult to offer anything new in Herbs for most of those used for culinary purposes have been in use somewhere since before the dawn of history. Sometimes we find something that is new, only in that it is not widely distributed in this country.

To this class belongs **Oregano**, one of the Marjorams that is common in Greece and Italy and is also much used in Mexico. It has been largely imported and is commonly used in Greek restaurants. The plants, however, have not been generally offered in this country. As imported, only the flower heads seem to be used, but we find that the leaves are pleasantly fragrant if not gathered until the plant is in flower.

This plant is a perennial but we do not know if it is hardy here in Wisconsin. We have a fine stock of several thousand plants, grown in a cool greenhouse ready for your garden. Strong growing, with gray green leaves and attaining a height of at least 12-16 inches. Price, **Each 35c; 3 for 95c; 12 for \$3.50; \$20.00 per 100.**

Lemon Basil is another plant which we secured through the U. S. Department of Agriculture. It is an annual, and looks very much like the regular Sweet Basil, but it has a very strong lemon flavor. Our stock came originally from Siam. It may be used as a tea, or in flavoring foods wherever a lemon flavor is desired or in fragrance jars. **Plants Each 15c; \$1.50 per Dozen; \$10.00 per 100.**

Bronze Fennel came to us through Mrs. Rosetta Clarkson, authority on herbs and herb lore. It has the flavor of ordinary fennel but it has a most unusual and beautiful bronze color. Stock limited. Annual. **Each 15c; 12 for \$1.50.**

Herb Magic

Here we present our list of herbs for flavoring your foods, herb flavored vinegars, jellies with herb flavors, and also jellies and jams made from native Wisconsin fruits. We know you will be interested in our assortment of herbal teas, too. Besides being used as an addition to or substitute for, our usual teas,—the people of Europe drink these just before retiring, for the pleasant soothing qualities.

Of course you will want to know about all of our fragrant things, — fragrance jars, sweet bags and closet bags, made from fragrant and colorful flowers and from sweet smelling herbs. Then there are the pillows from the twigs of the balsam, the pine, the northwood trees, and from the shrubs and plants of our woods and fields.

HERBS AS GIFTS

Besides the daily use in our homes we find they answer the difficult question of what to give on all occasions. Their magic will express happy wishes to the casual acquaintance quite as readily as they assure more intimate friends of our appreciation and love.

THEIR AROMA IS PRESERVED

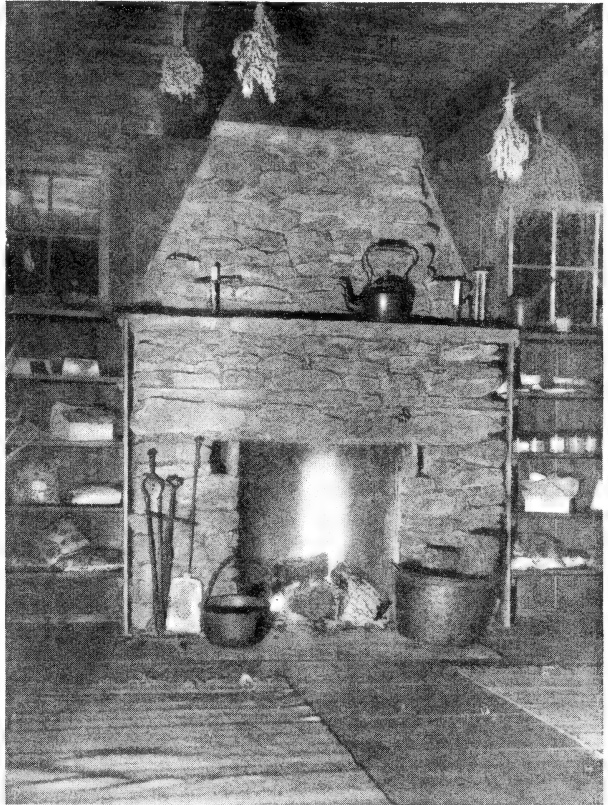
Extreme care has been used in the preparation of these herbs to insure you a product that is clean and full of flavor or fragrance. All the culinary herbs have been carefully gathered, inspected, and sorted and washed; then placed in screen bottomed trays and dried under cover so as to preserve every possible bit of the fresh natural fragrance and flavor. After another inspection they are stored in air-tight containers until packaged.

PREPARED CULINARY HERBS

Here you will find that herb your new cooking recipe calls for, or that favorite flavoring herb so much needed to bring perfection to some special dish.

These flavorful herbs are granulated, ready to use. A folder, prepared by Mrs. Toole, gives many suggestions for the use of these herbs, enclosed with each order, on request. It will just fit your card index recipe file.

It is not possible to give exact amounts to be used of the different herbs due to varying tastes. In a general way, start with a level teaspoonful for six portions and increase or lessen the amount according to taste, or in recipes use one scant teaspoon of dried herbs where a tablespoon of green herbs is called for.



BASIL—Has a spicy flavor, which is very desirable; especially for salads, and dishes containing tomato or cheese.

LEMON BASIL—A new Basil from Siam, with a delightful lemon flavor. It may be used wherever a lemon flavor is desired, in teas or in cooling drinks.

HOLY BASIL (Tulsi)—This Basil, revered by the Vishnu-Brahmans of India, has rather a strong flavor, but is favored as a culinary herb by many people.

BAY LEAVES—The popular flavoring medium included in countless recipes.

CELERY—A convenient way of adding this well-known flavoring to soups and many other dishes.

CHERVIL—Resembles a mild flavored parsley, with a subtle aromatic quality.

CHIVES—Retains the Chives flavor very well, and is a most convenient way to use chives in all sorts of dishes.

FENNEL—An anise like flavor, delicate in quality. Especially associated with fish cookery.

LOVAGE—A rich celery-like flavor, with a lingering nutty after flavor.

MARJORAM—Sweet Marjoram is a well known old herb of many uses. It has a very pleasant rich flavor that may be used alone or combined with other herbs in soup, stews, sausages—in fact in almost endless ways.

MINT—The cool, fresh flavor of Mint, or, as it is also known, Spearmint and Lambmint, has many uses such as flavoring for cooling drinks, sauce for lamb or mutton, to flavor green peas, and many others.

APPLEMINT—A variation of mint which may be used in the same ways as ordinary mint.

ROUND LEAVED MINT—Similar to ordinary mint, with more delicacy of flavor.

OREGANO—This is a Marjoram much used in Greece, Italy and in Mexico and the plants have been grown in California but not generally through the rest of this country. The flower heads have the strongest flavor but the leaves, if gathered when the flowers are in bloom may also be used and are included in the dried herbs offered here. The flavor is strong but much like Sweet Marjoram. It is used generally where Marjoram is used, especially in meat stews, gravies, etc. Ready after July 1.

PARSLEY—Except for garnishing, our dried and flaked parsley may be most conveniently used for any purpose that fresh parsley is used.

POT MARIGOLD—Dainty orange petals, which develop a deep and unusual richness of color and quality in soups, stews and sauces.

SAGE—A strongly flavored old-time favorite, used in pork sausage, poultry seasoning, and many other ways.

SAVORY (Bohnenkraut)—Much used as a flavoring for beans, and in salads, vegetables, stews and other dishes.

SORREL—French Sorrel, with the well-known sorrel flavor, especially desirable in soups, stews and sauces. In France it is often combined with Chervil.

TARRAGON—A well known delicate flavoring medium, used in many dishes such as salads, sauces for fish, egg dishes and others.

THYME—May be used alone or combined with other herbs, in an almost endless variety of ways.

LEMON THYME—A thyme with a fresh flavor of lemon. Gives a different flavor to salads, and to cooling drinks. Ready after June 1.

Prices of the above—

Cellophane Packets, $\frac{3}{8}$ oz.	Per Pkt. 20c.
3 Pkts. for 50c; 6 Pkts. for \$1.00	
Glass Jars, containing $\frac{1}{2}$ oz.	Per Jar 25c.
Glass Jars, containing 1 oz.	Per Jar 50c.

HERB BLENDS FOR SPECIAL PURPOSES

These combinations have been carefully compounded by Mrs. Toole, after testing many old recipes. We believe you will like them.

POULTRY SEASONING—A blend of savory herbs to flavor stuffing of all kinds of poultry or game birds, and fried chicken. Customers tell us it is equally as good on other meat dishes.

Glass Jars, of seven bags Per Jar 50c.

Six varieties, your choice of the above—including suggestions for various uses of the herbs, attractively boxed. **Per Box \$1.50.**

COTTAGE KITCHEN BOX

A green metal box, which may be used later, if desired, as a card file for your favorite recipes. This contains eight cellophane packets of the most popular flavoring herbs and herb mixtures.

These consist of one each of the following: **Basil, Lovage, Sage, Mint, Parsley, Poultry Seasoning, Salad Herbs, and Savory Meat Herbs**; or your own choice of varieties if you prefer. With each box is packed one of Mrs. Toole's folders giving many valuable suggestions for the various uses of these herbs.

You will find this a much appreciated gift for anyone who takes pride in good cooking.

The metal box and eight cellophane packets of herbs, postpaid to any address in this country. **Per Box \$1.50.**

ATTRACTIVE GIFT FOLDER

Your choice of any three cellophane packets of **Culinary Herbs, or Mixtures** in an appropriate folder or envelope, including a copy of Mrs. Toole's Seasonable Suggestions with Herbs. (If you are uncertain what to choose we suggest one each of **Salad Herbs, Poultry Seasoning** and **Savory Meat Herbs**, or one each of **Basil, Sage, and Mint**.) **Per Folder 50c.**

"SAMPLER" BOX

There have been repeated requests for a box containing small amounts of herbs in greater variety. For people wanting to become acquainted with their many distinctive flavors we are offering our **Sampler Box**. This contains usable quantities of 12 different herbs and blends—**Basil, Lovage, Mint, Sage, Tarragon, Thyme, and Poultry Seasoning, Fish Herbs, Omelet Herbs, Salad Herbs, Savory Meat Herbs** and **Tomato Herbs**; in cellophane packets, with suggestions for their use. **Per Box \$1.00.**

HERBS IN POTTERY

Attractive, hand-made, small pottery jars; brown, with an old-time crackle glaze; each containing about ½-oz., and filled with your choice of the following herbs and blends—**Sweet Basil, Sweet Marjoram, Lovage, Sage, Thyme, Salad Herbs, Savory Meat Herbs** and **Poultry Seasoning**. Each jar packed in gift box. **Per Box 50c.**

CULINARY SEEDS

Many herb seeds are used in flavoring various cookery. Their use adds interest and variety to the daily food.

CARAWAY SEED CELERY SEED DILL SEED POPPY SEED
SESAME (BENE) SEED

In cellophane **Per Pkg. 10c.**

TISANES OR HERB TEAS

Makings for a cup that cheers; all are pleasant to the palate and soothing to the spirit.

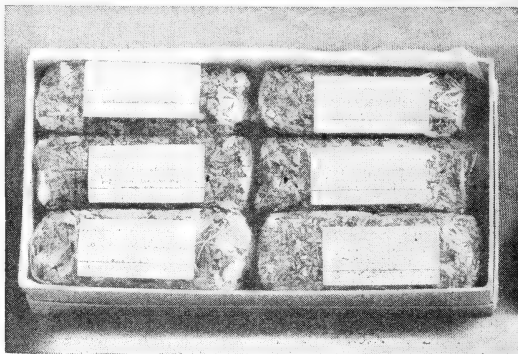
Herb Teas in general are made by pouring boiling water over the herb, (about one teaspoonful to each cup of water), allow to steep about ten minutes, strain. Serve plain or with lemon or honey. Milk and cream are taboo. A porcelain container, and not metal, is used as in making other teas.

ALFALFA and PEPPER-MINT—To Alfalfa, which is so well known for its healthful properties, we have added Peppermint for additional flavor.

Per Pkg., containing 1½ oz. 35c.

Per Pkg., containing 3 oz. 50c.

CHAMOMILE—Well known for its delightfully soothing quality.
Per Pkg., containing 1¼ oz. 35c.



HAGENBUTTEN—A German tea-drink made from the berries of the wild rose. About one teaspoonful of the seeds for each cup of water. Simmer gently for half an hour. Serve with sugar or honey.

Per Pkg., containing 4 oz. 50c.

LEMON BALM—Requires a brief boiling period to bring out its full measure of flavor.

Per Pkg., containing 1 oz. 35c

LINDEN BLOSSOM—The Tilleul of France—makes a warm golden liquid with a delicious aroma. Lemon may be served with this tea, also, try one or two cloves in each cup.

Per Pkg., containing 1½ oz. 35c

Per Pkg., containing 4 oz. 75c

PEPPERMINT—This is too well known to require comment.

Per Pkg., containing 1 oz. 35c

PEPPERMINT and ELDER BLOSSOM—A variation of Peppermint Tea, especially recommended for the chill preceding a cold.

Per Pkg., containing 1½ oz. 35c

PEPPERMINT and LEMON VERBENA—This blend, and the one above, are variations of the peppermint flavor, and delightfully refreshing.

Per Pkg., containing 1 oz. 35c

RED CLOVER—The flowers and leaves of Red Clover make a delicately healthful tea.

Per Pkg., containing 1 oz. 35c

RED CLOVER and CHAMOMILE—A variation of the above, popular in Colonial times.

Per Pkg., containing 1 oz. 35c

WINTERGREEN LEAVES—Very refreshing; with the characteristic flavor.

Per Pkg., containing 1 oz. 35c

TEA BOX

An attractive box, containing six of the above packages of tea, your choice.

Per Box, \$2.00

COZY TEA BOX

A combination of favorite old teas, with honey for sweetening; just the "makings" of a cozy tea party.

One package each of **Linden Blossom, Peppermint, Peppermint and Lemon Verbena, and Wintergreen** (or your choice of any of the above teas) and ½ lb. Jar No. 1 Wisconsin White Honey, with the natural flavor of white clover

Per Box \$1.50

SIMPLES or MEDICINAL HERBS

We have carefully prepared the following special "herbs for use and physic, not a few". These as well as many of the culinary herbs were used as home remedies in pioneer times; and most of them still are recognized as standard remedies.

CATNIP	CELERY	BONESET	ELDER BLOSSOMS
HOREHOUND	HYSSOP	TANSY	ELDER LEAVES
RUE	WORMWOOD	YARROW	PENNYROYAL
Per Pkg., containing ¾ oz.			25c

Please note that prices include delivery charges paid anywhere in this country, on orders of \$1.00 or more

HERB VINEGAR

These vinegars are made with fresh herbs infused in vinegar. After many weeks infusion the flavored vinegars are strained, filtered, and sealed in attractive glass jars. A handy way to add these flavors to salad dressings, sauces, meats, pickles, etc.

BASIL VINEGAR—A spicy flavor.

BURNET VINEGAR — Delicate cucumber flavor.

CHIVES VINEGAR—Where a delicate onion-like flavor is desired.

DILL VINEGAR — Strong dill flavor.

ESCHALOT VINEGAR—Eschalot vinegar is made from shallots, a member of the onion tribe. It gives a flavor part way between onion and garlic. Much used by European cooks in salads and sauces. Ready July 1.

FENNEL VINEGAR—Anise-like flavor.

GARLIC VINEGAR—A handy way to add a suggestion of this flavor.

MINT VINEGAR—A basis for mint sauces; useful in many ways.

TARRAGON VINEGAR—Much used in fine cookery.

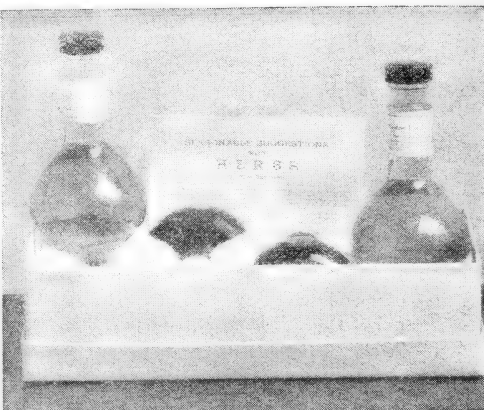
MIXED HERB VINEGAR—A careful blend of eight herbs, useful for many purposes.

A handy glass jar of any of the above about 4 oz. **Per Jar 25c**

A jug of eight ounce capacity. **Per Jug 45c**

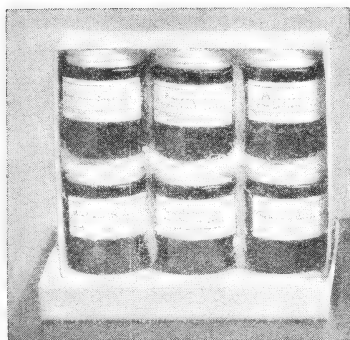
BOXED COLLECTION OF VINEGARS

Four jars of vinegar, 4 oz. size, your selection any of the above **Per Box \$1.00**



Box of Herb Vinegars

PIQUANT HERB JELLIES



Jaded appetites are enlivened with jellies flavored with various herbs; and they make delicious and attractive accompaniments to the meat course. We have prepared six of these.

SAGE and CIDER—To serve with poultry and pork.

THYME and GRAPE—A colorful jelly with beef and ham.

MARJORAM and LEMON—Especially good with pork, beef or poultry.

SAVORY and GRAPEFRUIT—A delicious accompaniment to lamb, duck and sausages.

MINT and HONEY—The perfect garnish for veal, lamb and turkey.

ROSE GERANIUM and ORANGE—A piquant jelly with this old-time favorite flavor. Delightful accompaniment to fruit salads and desserts.

Glass Jars, any of the above containing 3 oz. **Per Jar 25c**

Box of four jars, your choice, **Per Box \$1.00**

Box of six jars, your choice, **Per Box \$1.50**

INTRODUCTORY OFFER

To introduce our herbal jellies we will send any 3 oz. jar in an attractive little box **Per Box 35c**

HERB JELLIES IN POTTERY

Attractive hand-made, small pottery jars; brown, with an old-time crackle glaze; each containing about 3 oz. and filled with your choice of the above jellies. Each jar packed in a gift box. **Per Box, 50c**

WILD FRUITS, JELLIES AND JAMS

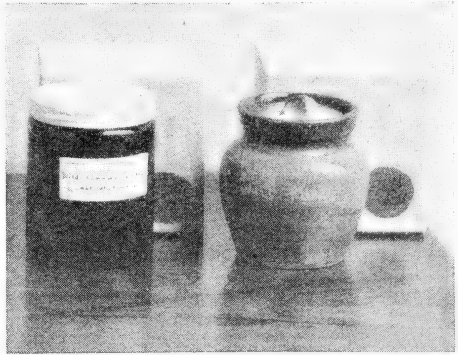
Not exactly "herbs", but always associated with "old-time" cookery.

WILD CHERRY JELLY—A "favorite" jelly with many people.

WILD GRAPE JELLY — Delightful with meats, especially wild game.

WILD CRAB JAM—Another perfect accompaniment for the wild game; in fact the tang of its characteristic flavor adds delight to any meat course.

WILD PLUM JAM—Well known for its delicious tangy flavor.



Glass Jars, any of the above jams and jellies, containing 8 oz. in attractive box **Per Box, 50c**

WILD FRUIT JELLIES AND JAMS IN POTTERY

Attractive, hand-made, large pottery jars; brown, with an old-time crackle glaze; each containing about 8 oz. (slight variation due to being hand-made); and filled with your choice of the wild fruit jellies and jams. Each jar packed in a gift box. **Per Box 85c**



HERBS FOR FRAGRANCE

... "A wizardry of charms
Ambrosia and aromas sweet
In tender strife and conflict meet."

Sweet scented herbs always suggest to us the fragrance of old linens; closets and chests made sweet with the natural odors in flowers and leaves of herbs. They bring us the memories of old-fashioned gardens and more leisurely days.

From our wide variety of fragrant and colorful herbs we have prepared many articles, delightful in the home and unusual gifts at any time; including bridge prizes, favors and memory gifts.

FRAGRANCE JARS

The joyous scents of a whole summer captured and kept for perpetual enjoyment, poignant reminders of gardens that were and gardens to be.

If placed in the closet or about the room with covers removed for a short time, the escaping perfume from these delightful sweet jars scent the air with delicious fragrance. The scent is intended to prevade, not invade, a room. The jars retain their fragrance for long periods of time.

For your enjoyment we have revived four old-time combinations, each with its own individual charm.

SWEET LAVENDER

Sweet clean fragrance of lavender flowers enlivened with added color.

SUMMER GARDEN

A colorful pot pourri of many kinds of fragrant flowers and leaves, gathered all through the garden year.

GARDEN OF ROSES

A blend of the varied sweet odors of garden roses.

OLLAPODRIDA

The fresh and sprightly fragrance of a blend of many sweet herbs and spices.

Large clear glass jar with black enameled cover, your choice of any of the above enticing fragrances **Per Jar 75c**
 Smaller jar of the same type **Per Jar 50c**

All jars packed in individual boxes.

FRAGRANCE JARS OF HAND-MADE POTTERY

Large, attractive, hand-made, pottery jars; brown, with an old-time crackle glaze; and filled with your choice of **Sweet Lavender, Summer Garden, Garden of Roses or Ollapodrida**. **Per Jar, packed in gift box \$1.00**

AROMATIC VINEGAR

This delightfully fragrant vinegar is made from an old 18th century formula; when aching brows and muscles were bathed in the vinegar, with its refreshing and antiseptic qualities. A pleasant variation from the usual toilet water.

Bottle, containing 6 oz. Per Bottle 35c

SWEET BAGS AND SACHETS

We like the old-time name of Sweet Bag rather than French Sachet for these familiar articles of our grandmothers day, who filled them with various fragrant flowers and leaves and sweet smelling herbs. The little bags were hung on the quaint old winged chairs, placed in dresser drawers, linen closets and old-time chests. A delightful custom is to tuck one under the pillow in guest rooms.

OLD FASHIONED SWEET BAGS

Rose, Lavender, Rose Geranium and an Old Fashioned Mixture (of such sweet old herbs with Southernwood added), with addition of delicately toned petals for color contrast, each with covers of dainty pastel organdy. About 3½ inches square. Your choice, any of the above four varieties. **Per Bag, 25c**

Four Sweet Bags in an attractive box Per Box \$1.00

Two Sweet Bags in Gift Box Per Box 50c

CLOSET BAGS

Moths do not like a strong clean scent. Closet Bags, to discourage the moths and sweeten the closed closets and drawers—a combination of the strong-ly aromatic herbs which were used in olden time as moth repellants.

If these bags are packed between the woollens and furs when laid away, there will be a delightful fragrance when taken out again, instead of the musty smell which often clings to them. Generous bags of appropriate material, with ribbon for hanging on each clothes hanger in your closet. Bags are of dainty pastel colored organdy, about 3½ inches square. **Per Bag 25c**

Gift Box of four Closet Bags Per Box \$1.00

Gift Box of two Closet Bags Per Box 50c

ATTRACTIVE GIFT FOLDERS

Two of the above **Sweet Bags** or the **Closet Bags** in an appropriate folder or envelope. **Per Folder 50c**

TRIANGULAR SWEET BAGS

Triangular sweet bags filled with **Rose, Lavender, Rose Geranium** and the **Old Fashioned Mixture**, with addition of delicately toned petals for color contrast, each with covers of dainty pastel organdy.

Your choice, any of the above four varieties **Per Bag 25c**
Gift Box of four Triangular Sweet Bags **Per Box \$1.00**
Gift Box of two Triangular Sweet Bags **Per Box 50c**

FRAGRANT HERBS

From these you can combine and make your own sachets or sweet bags. Cellophane packages of the following fragrant herbs and flowers:

BERGAMOT **ROSE GERANIUM** **MINT GERANIUM** **ROSE**
LEMON GERANIUM **LEMON VERBENA** **SOUTHERNWOOD**
LAVENDER FLOWERS

Per Pkg., 25c

FRAGRANT PILLOWS

These delightfully scented pillows make themselves very much at home in the various rooms and are also ideal gift suggestions. **Balsam** and **northwoods** mixture for men, dainty fragrance of flower and herbs for grandmother, mother and daughter (the college girl, too). Friends will gratefully accept this expression of your remembrance.

BALSAM PILLOWS—generous pillows of this well known refreshing evergreen. These have been popular with asthma sufferers.

NORTHWOODS Mixture—pillows as above but filling of a charmingly mingled fragrance of the northwoods.

WILD EVERLASTING—a soft light filling with the delightfully soothing odor of these flowers. (We have a pillow of these made over thirty years ago, which is still fragrant and shapely.)

FRAGRANT EVERLASTING—a pillow as above, made more fragrant with additions such as rose petals, lavender and rose geranium. A delightful and lasting way of bringing the garden indoors, especially to an invalid.

PINE PILLOWS—these, too, are desired for the healing fragrance of the white pine.

SWEET FERN—an old-time favorite, filled with the sweet smelling Sweet Fern leaves.

Generous pillows of any of the above, with appropriate covers, **Each \$1.50**
Smaller size **\$1.00**
Pillows of plain muslin, larger size **85c**
Smaller size **65c**

KITTY-CATNIP CUSHION

The family pet may have the luxury of a cushion made fragrant with catnip for its most particular delight.

Covering of appropriate washable material **Per Cushion \$1.50**
Cushion of plain muslin **Per Cushion \$1.00**

KITTY-CATNIP-CUSHIONETTES

Small bags or "Cushionettes" of fresh catnip to delight the playful cat.

Each 15c
Gift Box, containing six Cushionettes **Per Box 75c**

LURE OF THE UNKNOWN

Last, but by no means least, our "Surprise Box", packed with culinary and fragrance things, our choice, in attractive box **Per Box \$1.00**

SOME BOOKS ABOUT HERBS

Price includes postage paid in this country.

MAGIC GARDENS: A Modern Chronicle of Herbs and Savory Seeds, by Rosetta E. Clarkson. This delightful book gives detailed information about more than 200 herbs; practical suggestions with charts for the little known phases of herb culture and planting; recipes, household hints, other uses and their traditions and legends. Over 50 illustrations which include reproductions from famous old herbals; 375 pages. **\$3.00**

GREEN ENCHANTMENT by Rosetta E. Clarkson. A delightful new book by the author of Magic Gardens, with chapters on monastery gardens, beginnings of the flower garden, sweet scented geraniums, creeping thymes, fragrant mints and other old-time favorites. A book to enjoy and to refer to. **\$3.00**

GARDENING WITH HERBS FOR FLAVOR AND FRAGRANCE, by Helen Morgenthau Fox. Herbs in the garden, over the stove and in the ice box are described by this gardener who grew them for three years before selecting her list of 68 varieties that can profitably be grown by gardeners in America. 190 pages are devoted to careful and accurate notes on cultivation, season, fragrance, and appearance of flowers, seeds, and leaves. 56 expert recipes are also included. 334 pages, 12 illustrations. **\$2.50**

EDIBLE WILD PLANTS, by O. P. Medsger. The first complete handbook of America's wild menu. Almost every edible plant of this country growing outside of cultivation is described in detail. 80 pen and ink drawings; 19 photographs; a combined index of scientific and common names; and a sensational, geographical key heighten the clarity of the text. 324 pages **\$3.50**

HERBS AN HERB GARDENING, by Eleanor S. Rohde. A splendid book on herb gardening, which discusses the making of an herb garden and the use of herbs in the flower garden. Touches also on the possibilities of herbs in the kitchen and on ancient medicinal uses. The book closes with practical hints for the lay-out of an herb garden. 198 pages; illustrated in halftone and line; 6 x 9 inches. **\$3.00**

THE FRAGRANT PATH, by Louise Beebe Wilder. Every garden lover will be delighted with this enticing book of sweet-scented flowers and leaves, both in the garden and in the wild. The first part deals with the fragrant plants of various seasons in the garden, including roses, annuals, shrubs, vines, etc. Much of interesting garden lore is included, as well as Mrs. Wilder's own experience in growing these plants. Part two is a descriptive compilation of practically all known fragrant plants not dealt with in the first section. Illustrated. 407 pages. **\$3.00**

HERBS AND THE EARTH, by Henry Beston. Interesting and readable as a book and one we often refer to. The author lists and describes the various herbs and their culture and associates them with their ancient historical past. **\$2.00**

HERBS, HOW TO GROW THEM AND HOW TO USE THEM, by Helen Noyes Webster. The title quite well describes the scope of this book by Mrs. Webster. A surprising amount of useful and interesting information about the growing and use of herbs condensed within its pages. **\$1.00**

HERBS FOR THE KITCHEN, by Irma Goodrich Mazza. As the title indicates, this is a cook book devoted to those dishes that the author believes taste better when cooked with herbs. This covers a wide range of dishes. Salads come in for particular attention and the author's ancestry has made it natural for her to include many Italian dishes. She gives a full description of the common herbs and their uses. She throws in for good measure a wealth of unusual cooking information. **\$2.00**

SALADS AND HERBS, by Cora, Rose and Bob Brown. Salads and Herbs is a cookbook that supplements the average cookbook and gives new inviting ideas for every menu. **\$1.75**

ORDER BLANK

The TOOLES of Garry-nee-Dule

BARABOO, WISCONSIN

No.

Paid

Received

Name

Write Plainly

Local Address

Avenue or Street and Number or R. F. D. No.

Postoffice.....State.....

Express Office (if different from Postoffice)

Amount Enclosed \$..... Date.....

Please Send at Next Planting Season the Following:

[illegible]

[OVER]

Cut on dotted line

